



## September Newsletter, 2011



### **Wines of McLaren Vale vs. The Barossa Valley, Wine Dinner, Trapper's Restaurant, Tuesday October 18, 2011**

After our success at Trapper's for the AGM and afternoon lunch, we are returning for a food and wine matching dinner with eight great red wines. Four from McLaren Vale, and four from the Barossa Valley. Each of the four courses will be matched with two wines, one McLaren Vale, one Barossa Valley. We'll kick off at 6:30 with some of Vishal's appetizers then sit down for dinner at 7:00.

#### **Appetizers with an Aussie Bubbly**

#### **Dinner**

#### **First Course**

Prosciutto Wrapped Lamb Tenderloin with Honey Mustard on a Wild Mushroom Risotto,  
Roasted Garlic and fresh Rosemary Jus.

Served with

***2006 Kaesler "Stonehorse" GSM & 2004 d'Arenberg "Cadenzia" GSM,***

#### **Second Course**

Roasted Peppercorn Crusted Beef Tenderloin.

Served with

***2004 Filsell Shiraz and 2004 Coriole "The Soloist" Shiraz***

#### **Third Course**

Charcoal Broiled Rack of Venison Chop on Scallion Mashed Potato  
With Ginger, Blueberry and Gooseberry Glaze.

Served with

***2004 Thorn Clark "Shottfire Ridge" Shiraz and 2004 d'Arenberg "Love Grass Shiraz".***

## **Fourth Course**

Alternating Layers of Flourless Chocolate Mouse  
Drizzled with Milk Chocolate and Dark Chocolate Curls

Served with

***2005 Kaesler Cabernet Sauvignon and 2005 Tapestry Cabernet Sauvignon***

After 25 successful years, Trapper's Restaurant is newly re-modeled and has a new look. Register for dinner, and experience Trapper's beautiful new restaurant and enjoy Trapper's menu created for the Wines of McLaren Vale vs. the Barossa Valley. Trapper's is located at 3479 Yonge Street, south of York Mills at the top of the hill. Parking on nearby streets, accessible by TTC bus from Lawrence Subway Station. Telephone 416-482-6211.

Members \$98.00 Guests \$110.00, including all wines, taxes and tips. Register on-line at <http://trappersdinner.eventbrite.com> or print the Registration Form and mail to: Barbara Barde, 900 Yonge Street, Suite 503, Toronto, ON M4W 3P5

## **Past Events**

The Annual General Meeting was held on Sunday August 21st, at Trapper's Restaurant, and a good job too. Due to an issue over a Special Occasion Permit from the AGCO, we had to immediately cancel the barbeque at Hemingway's Restaurant in Yorkville and Trapper's stepped up to the plate(s) on short notice, plus Chef Vishal provided a superb afternoon delight for all who attended the AGM. It all turned out for the best, because at 2:40 a deluge hit Toronto, 90km winds, rain, hail, the lot. Had we been on the rooftop deck at Hemingways'....say no more.

As to the AGM, the Meeting was Called to Order at 3:00 p.m. Reports were presented and four Directors, Barbara Barde, John Macdonald, Bernard Nottage and Chairman, Malcolm Cocks, were re-elected and Ellen Powers joined the Board.

## **Membership Renewal**

Reminder, if you have not renewed, now is the time to do it.

You can renew online at <http://1112membership.eventbrite.com> or mail in the renewal form.

## **Future Events**

### **November 8<sup>th</sup> Cellar Treasures**

We have reserved a Condo Party Room in a central location, accessible by TTC Yonge Subway for our Walkabout Cellar Treasures evening, complete with a fine spread of edible munchies. More details in the October Newsletter.

**December 6<sup>th</sup>, Holiday Dinner at Coco Lezzone in Little Italy.** We had such good feedback about our Holiday Dinner at Coco Lezzone, that we're going back to kick off the Christmas Season.

**January 26<sup>th</sup>, 2012. Australia Day Celebration, at the Albany Club.** Our traditional Annual Celebration with the CACC will be at the Albany Club, when we hope to meet the new Consul General, replacing Stefan Trofimovs, who is returning to Australia in December.